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(54) Title: **GELATINE FREE DAIRY DESSERT**

(57) Abstract: Described is a gelatine free dairy dessert, comprising less than 10% w/w fat and an unsaturated emulsifier. The unsaturated emulsifier confers optimal texture, mouthfeel and processability to the dessert without the need for gelatine. Further, a composition for use as gelatine replacer comprising an unsaturated emulsifier, a spraydrying aid and a filling agent, and a method for the preparation thereof are described.

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